



*Circle of Friends
Cookbook*

Volume 2

Bacon Recipes



Spinach & Bacon Quiche

4 slices bacon	5 eggs
1/2 c. onion, thinly sliced	1/2 c. milk
2 c. baby spinach, divided	1/4 c. whipping cream
1/2 c. fontina cheese, grated	1/8 t. nutmeg
9-inch pie crust	salt and pepper to taste

In a large skillet over medium-high heat, cook bacon until crisp. Remove bacon to a paper towel, reserving drippings in skillet; crumble bacon and set aside. In reserved drippings, sauté onion until tender, about 3 minutes. Add spinach, one cup at a time; cook just until wilted, about one minute. Cool. Sprinkle cheese into unbaked pie crust. Evenly distribute bacon and onion mixture over cheese. Whisk together remaining ingredients; pour into pie crust. Bake at 375 degrees for 25 to 35 minutes; cool 5 to 10 minutes before slicing into wedges. Serves 6 to 8.



Hashbrown Brunch Bake

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| 1/2 lb. bacon | 1/2 t. pepper |
| 1/2 c. onion, chopped | 1/4 t. dill weed |
| 1/2 c. green pepper, chopped | 1 c. shredded Cheddar cheese |
| 1 doz. eggs | 16-oz. pkg. frozen shredded hashbrowns, thawed |
| 1 c. milk | |
| 1 t. salt | |

In a skillet over medium-high heat, cook bacon until crisp. Remove bacon to a paper towel, reserving drippings in skillet; crumble bacon and set aside. In reserved drippings, sauté onion and green pepper until tender; remove with a slotted spoon. Whisk together eggs, milk and seasonings in a large bowl; stir in cheese and hashbrowns along with onion mixture and bacon. Transfer to a greased 13"x9" baking pan. Bake, uncovered, at 350 degrees for 35 to 45 minutes, until a knife inserted near center comes out clean. Makes 8 to 10 servings.



Maple-Glazed Bacon

1/4 c. maple syrup
1 t. Dijon mustard

1 t. brown sugar, packed
1 lb. thick-sliced bacon

Combine syrup, mustard and brown sugar in a small bowl; set aside. In a large skillet over medium-high heat, cook bacon in batches until browned but not crisp; drain well. Brush bacon with syrup mixture and turn over; cook over low heat for 2 minutes. Brush with remaining mixture; turn and cook an additional 2 minutes. Serves 6.



Prairie Bacon-Corn Chowder

1 lb. bacon, diced
4 c. potatoes, peeled and
diced
2 c. onion, chopped
1/2 c. water
2 10-3/4 oz. cans cream of
chicken soup

2 15-1/4 oz. cans corn,
drained
16-oz. container sour cream
2-1/2 c. milk

In a large skillet over medium-high heat, cook bacon until nearly crisp; drain. Add potatoes, onion and water to skillet. Cook for 15 to 20 minutes until vegetables are tender, stirring occasionally. Drain; transfer mixture to a slow cooker. Add bacon and remaining ingredients; stir to blend. Cover and cook on low setting for 2 to 2-1/2 hours, until hot and well blended. Makes 10 to 12 servings.



Sensational Sausage & Kale Soup

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| 10 c. water | 1 onion, diced |
| 5 cubes chicken bouillon | 2 t. garlic, minced |
| 3 potatoes, diced | 1 c. whipping cream |
| 1 lb. ground Italian pork
sausage | 1 bunch kale, stems
removed, coarsely
chopped |
| 1-1/2 t. red pepper flakes | |
| 6 slices bacon, diced | |

Place water, bouillon cubes and potatoes in a large stockpot over medium-high heat. Boil potatoes until tender, about 15 to 20 minutes; do not drain. Meanwhile, brown sausage with red pepper flakes in a skillet over medium heat; drain and set aside. In same skillet, cook bacon, onion and garlic until bacon is crisp and onion is soft; drain. Add bacon mixture and sausage mixture to stockpot. Stir in cream and heat through. Fold in kale and cook until just wilted. Serves 8 to 10.



Chicken Gumbo Soup

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| 4 slices bacon, diced | 4 14-1/2 oz. cans chicken |
| 1 c. onion, chopped | broth |
| 1 c. green pepper, chopped | 2 t. salt |
| 1 c. celery, chopped | 1/4 t. pepper |
| 1 clove garlic, minced | 15-oz. can tomato sauce |
| 6 boneless, skinless chicken | with Italian herbs |
| breasts, cooked and diced | 16-oz. pkg. frozen sliced okra |

In a Dutch oven over medium heat, combine bacon, onion, green pepper, celery and garlic. Sauté for 3 to 5 minutes. Add chicken, broth, salt and pepper. Reduce heat to low; cover and simmer for 30 minutes, stirring occasionally. Add sauce and okra; simmer an additional 30 minutes, or until okra is tender. Makes 8 to 10 servings.



Pull-Apart Bacon Bread

1 lb. bacon

1 t. oil

3/4 c. green pepper, diced

3/4 c. onion, diced

3 7-1/2 oz. tubes

refrigerated buttermilk
biscuits

1/4 c. butter, melted

1 c. shredded Cheddar
cheese

In a skillet over medium-high heat, cook bacon until crisp. Remove bacon to a paper towel, reserving a small amount of drippings in skillet; crumble bacon and set aside. In reserved drippings, sauté green pepper and onion until tender. Remove from heat; set aside. Slice biscuits into quarters; place in a bowl. Add bacon, pepper mixture, butter and cheese; toss until mixed. Transfer mixture to a greased 10" tube pan. Bake at 350 degrees for 30 minutes, or until golden. Invert onto a serving platter; serve warm. Serves 8.

Hearty Chicken-Bacon Melts

8 slices bacon	4 slices hearty bread,
4 boneless, skinless chicken breasts	toasted
1 onion, sliced	4 t. steak sauce
2 t. butter	1 c. shredded Cheddar cheese
2 t. olive oil	

In a skillet over medium-high heat, cook bacon until crisp; drain and set aside. Meanwhile, place chicken breasts between pieces of wax paper; flatten to about 1/4-inch thickness. In a large skillet, cook onion in butter and oil until softened. Remove onion from skillet. Add chicken to skillet; cook for about 7 to 9 minutes on each side, until cooked through. Place toasted bread slices on a large baking sheet. Spread each slice with one teaspoon steak sauce; top each with a chicken breast, 2 slices bacon, 1/4 cup onion slices and 1/4 cup cheese. Broil 4 to 6 inches from heat for one to 2 minutes, until cheese is melted. Serves 4.

Bacon-Wrapped Burgers

1-1/2 lbs. ground beef
1/2 t. salt
1/4 t. pepper
2 T. fresh basil, chopped
1/2 t. dried rosemary

3 T. catsup
3 T. water
6 slices bacon
6 sandwich buns, split

Combine all ingredients except bacon and buns in a large bowl; mix well. Form into 6 thick patties, about 3-1/2 inches in diameter. Wrap a bacon slice around each patty; secure with a small skewer or toothpick. Broil or grill patties 5 inches from heat to desired doneness, about 5 minutes per side for medium. Remove skewers or toothpicks before serving on buns. Makes 6 servings.



Cheesy Beef & Bacon Burger Meatloaf

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| 1 lb. bacon | 1 T. Worcestershire sauce |
| 1-1/2 lbs. ground beef | 1/2 t. salt |
| 1-1/2 c. shredded Cheddar cheese | 1/2 t. pepper |
| 2 eggs, beaten | 1/2 c. catsup |
| 1/3 c. bread crumbs | 1/4 t. hot pepper sauce |
| 1/3 c. mayonnaise | 3 T. Dijon mustard |

In a large skillet over medium-high heat, cook bacon until crisp. Drain and crumble bacon; set aside 1/2 cup bacon for topping. In a large bowl, combine remaining bacon, beef, cheese, eggs, bread crumbs, mayonnaise, Worcestershire sauce, salt and pepper; set aside. Mix together catsup, hot sauce and mustard; set aside 3 tablespoons of mixture. Add remaining catsup mixture to beef mixture; blend well. Press lightly into an ungreased 9"x5" loaf pan; spread reserved catsup mixture over top and sprinkle with reserved bacon. Bake, uncovered, at 350 degrees for 50 to 60 minutes, until no longer pink in the center. Let stand 5 to 10 minutes before slicing. Serves 6 to 8.



Savory Chicken Bundles

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| 1 lb. boneless, skinless
chicken breasts, cooked
and diced or shredded | 1/3 c. milk
1/4 c. onion, diced
1/4 c. celery, diced |
| 6 slices bacon, crisply
cooked and crumbled | 2 8-oz. tubes refrigerated
crescent rolls |
| 8-oz. pkg. cream cheese,
softened | |

In a large bowl, mix together all ingredients except crescent rolls; set aside. Unroll dough and separate into 4 squares of 2 triangles each; pinch together seams between triangles. Spoon filling equally into the center of each square. Bring all 4 corners of each square together above the filling; twist together and pinch edges to seal. Place bundles on an ungreased baking sheet. Bake at 325 degrees for about 25 minutes, until warm and golden. Serves 4.

Penne with Bacon & Garlic

16-oz. pkg. penne pasta,
uncooked

3/4 lb. bacon

1/2 c. sliced mushrooms

2 cloves garlic, minced

1 c. grated Parmesan cheese

1 pt. whipping cream

1/2 t. pepper

1/2 c. green onions, sliced

Cook pasta according to package directions; drain. Meanwhile, in a large skillet over medium-high heat, cook bacon until crisp.

Remove bacon to a paper towel, reserving 2 tablespoons drippings in skillet; crumble bacon and set aside. In reserved drippings, sauté mushrooms and garlic for 3 minutes, or until tender. Stir in cooked pasta, cheese, cream and pepper. Simmer over medium-low heat until sauce is thickened, stirring often. Stir in bacon and green onions; serve immediately. Serves 4 to 6.



Bacon Florentine Fettuccine

16-oz. pkg. fettuccine pasta, uncooked	1/8 t. garlic powder
1/2 lb. bacon, diced	1/2 c. plus 2 T. grated Parmesan cheese, divided
2 10-oz. pkgs. frozen creamed spinach	pepper to taste

Cook pasta according to package directions; drain, reserving 3/4 cup of cooking liquid. Return pasta and reserved liquid to the pasta cooking pot. Meanwhile, in a skillet over medium-high heat, cook bacon until crisp; drain. Microwave spinach as directed on package. Add bacon, spinach and garlic powder to pasta; mix gently. Transfer to a serving dish and stir in 1/2 cup cheese. Season with pepper and sprinkle with remaining cheese. Makes 4 servings.



Jalapeño-Bacon Cheese Steak

8 slices bacon, diced
2 lbs. ground beef
1-3/4 c. soft bread crumbs
3/4 c. beef broth
2 eggs, beaten
1 T. salt

1-1/2 t. pepper
8-oz. pkg. shredded Cheddar
cheese
4 green onions, sliced
2 jalapeño peppers, diced

In a skillet over medium-high heat, cook bacon until crisp; drain and set aside. Meanwhile, place beef in a large bowl. In a separate bowl, mix bread crumbs and broth until thoroughly combined. Add bread mixture, eggs, salt and pepper to beef; mix gently and form into 8 patties. Grill over medium heat for about 8 minutes on each side, or place on a baking sheet and bake at 300 degrees for 30 minutes. During the last few minutes of cooking, top patties with cheese, bacon, onions and peppers. Makes 8 servings.

Twice-Baked Potato Casserole

6 baking potatoes, baked,
cubed and divided

1/4 t. salt

1/4 t. pepper

1 lb. bacon, crisply cooked
and crumbled

3 c. sour cream, divided

2 c. shredded mozzarella
cheese, divided

2 c. shredded Cheddar
cheese, divided

Garnish: 2 green onions,
sliced

Place half of the potato cubes in a greased 13"x9" baking pan. Sprinkle with salt and pepper; top with half each of the bacon, sour cream and cheeses. Repeat layers. Bake, uncovered, at 350 degrees for about 20 minutes, until cheese is melted. Sprinkle with green onions before serving. Serves 8.



Famous Calico Beans

1 lb. ground beef
1/4 lb. bacon, chopped
1 onion, chopped
16-oz. can pork & beans
15-oz. can kidney beans,
drained and liquid
reserved

15-oz. can butter beans,
drained and liquid
reserved
1/2 c. catsup
1/2 c. brown sugar, packed
2 T. cider vinegar
1/2 t. salt

Brown beef, bacon and onion in a large skillet over medium heat; drain. Spread beans in a lightly greased 13"x9" baking pan; add beef mixture. Combine catsup, brown sugar, vinegar and salt in a bowl; pour over beef mixture. If mixture seems too dry, add reserved liquid from beans. Bake, uncovered, at 350 degrees for one hour. Serves 8.



Smothered Green Beans

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| 1 lb. fresh green beans,
trimmed | 2 cloves garlic, minced |
| 6 slices bacon | 1/2 t. dried thyme |
| 3 stalks celery, chopped | 1/2 t. dried basil |
| 1 onion, chopped | 1/2 t. paprika |
| 1 red pepper, chopped | 1-1/2 t. salt |
| 3 plum tomatoes, chopped | 1/4 t. pepper |

In a saucepan, cover green beans in water. Bring to a boil over medium-high heat; cook for 6 to 8 minutes, until crisp-tender. Drain; place beans in ice water to stop the cooking process. Meanwhile, cook bacon in a skillet until crisp. Remove bacon and drain on paper towels, reserving 2 tablespoons drippings in skillet. Crumble bacon and set aside. Add celery, onion and red pepper to hot drippings in skillet; cook over medium-high heat for 5 minutes. Add drained beans and remaining ingredients to skillet. Cook, stirring often, until heated through. Sprinkle bacon on top. Makes 6 to 8 servings.

Best-Ever Spinach Salad

1 bunch fresh spinach, torn
6 eggs, hard-boiled, peeled
and sliced

1 lb. bacon, crisply cooked
and crumbled

1/2 c. olive oil

1/4 c. sugar

2 T. cider vinegar

1/2 t. salt

1/4 t. dry mustard

Optional: 1 T. dried, minced
onion

In a large serving bowl, combine spinach, eggs and bacon. In a separate bowl, whisk together remaining ingredients. At serving time, drizzle dressing over spinach mixture and toss lightly to coat. Serves 8 to 10.



Apple Orchard Salad

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| 1 lb. bacon | 2 cloves garlic, minced |
| 2 Fuji apples, peeled, cored
and sliced | 1 bunch green leaf lettuce,
torn |
| 1/2 c. canola oil | 1 bunch red leaf lettuce,
torn |
| 1/3 c. cider vinegar | 1 red onion, sliced |
| 1/2 c. sugar | |

In a skillet over medium heat, cook bacon until crisp. Drain and crumble; set aside. Meanwhile, place apples in a bowl; set aside. Combine oil, vinegar, sugar and garlic in a small jar with a lid. Shake well until sugar is dissolved. Pour oil mixture over apples; let stand for 5 minutes, then drain. Toss together bacon and remaining ingredients in a large serving bowl; add apple mixture and toss to coat. Serves 6 to 8.





Mom's Party Rye Toasts

1/2 lb. bacon, chopped
8-oz. pkg. sharp Cheddar
cheese, cubed
1 onion, chopped

1 t. Worcestershire sauce
salt to taste
16-oz. loaf sliced party rye

Combine uncooked bacon and remaining ingredients except party rye. Place mixture in a food processor and process into a paste consistency. Chill to combine flavors. To serve, warm mixture slightly at room temperature to spreading consistency. Spread on party rye slices; arrange on an ungreased baking sheet. Place under a heated broiler until bacon is cooked and spread is golden, about 3 to 5 minutes. Serve warm. Makes 4 dozen.



Bacon-Horseradish Dip

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| 3 8-oz. pkgs. cream cheese,
cubed and softened | 3 T. prepared horseradish |
| 12-oz. pkg. shredded
Cheddar cheese | 1 T. Worcestershire sauce |
| 1 c. half-and-half | 1/2 t. pepper |
| 1/3 c. green onions, chopped | 12 slices bacon, crisply
cooked and crumbled |
| 3 cloves garlic, minced | corn chips or assorted
crackers |

Combine all ingredients except bacon and chips or crackers in a slow cooker. Cover and cook on low setting for 4 to 5 hours, or on high setting for 2 to 2-1/2 hours, stirring once halfway through. Stir in bacon just before serving time. Serve with corn chips or crackers. Makes 7 to 8 cups.



Bacon-Wrapped Water Chestnuts

1/4 c. soy sauce
1 T. brown sugar, packed
8-oz. can whole water
chestnuts, drained

10 slices bacon, cut into
thirds crosswise

In a bowl, mix soy sauce and brown sugar until well blended and brown sugar is dissolved. Stir in water chestnuts and let stand for 15 minutes, stirring occasionally. Wrap each water chestnut with a half-slice of bacon; secure with a wooden toothpick. Arrange wrapped chestnuts on a lightly greased aluminum foil-lined baking sheet. Bake at 400 degrees for 15 minutes, or until bacon is crisp. Makes about 2-1/2 dozen.

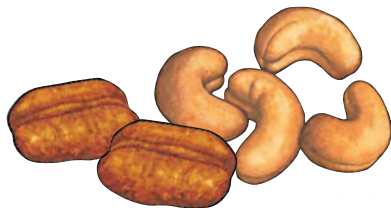


Game-Day Bacon-Nut Mix

1 lb. bacon, diced
1/3 c. brown sugar, packed
16-oz. pkg. pecan halves
16-oz. pkg. walnut halves
16-oz. pkg. honey-roasted
peanuts

16-oz. pkg. salted cashews
4 t. Italian seasoning
4 t. sugar
1 t. kosher salt
1 t. cayenne pepper
2 t. olive oil

In a skillet over medium heat, cook bacon until crisp. Drain bacon on paper towels, discarding drippings. Return bacon to skillet; sprinkle with brown sugar. Cook over medium heat, stirring to coat bacon, until crisp and caramelized, about 3 minutes. Watch carefully to avoid burning. Remove from heat; set aside. Spread nuts on a baking sheet lined with parchment paper. Bake at 350 degrees until warm, about 5 minutes. In a very large bowl, combine remaining ingredients. Add nuts and toss until well coated. Stir in bacon mixture. Cool; store in an airtight container up to one week. Makes about 17 cups.



Pig-Out Cookies

5 slices bacon
1-1/4 c. all-purpose flour
1/4 t. baking powder
1/4 t. baking soda
1/8 t. cinnamon
1/8 t. chili powder
1/4 t. salt
1/4 c. butter, softened

1/2 c. creamy peanut butter
1/2 c. sugar
1/2 c. brown sugar, packed
1 egg
1 t. vanilla extract
1/3 c. semi-sweet chocolate
chips

Cook bacon until crisp in a skillet over medium heat. Drain bacon and crumble, reserving 2 tablespoons drippings; set aside. In a large bowl, combine flour, baking powder, baking soda, spices and salt; set aside. In a separate bowl, beat together butter and reserved drippings with an electric mixer on medium speed until smooth. Beat in peanut butter and sugars until creamy, about 4 minutes. Add egg and vanilla; beat until fluffy, about 2 minutes. Reduce mixer setting to low; slowly beat in flour mixture until just combined. Fold in chocolate chips and bacon. Roll dough into 12 balls; arrange 2 inches apart on a parchment paper-lined baking sheet. Flatten balls slightly. Bake at 350 degrees for 12 to 14 minutes, until golden. Cool cookies on sheet for about 2 minutes; transfer to wire racks to cool completely. Makes one dozen.

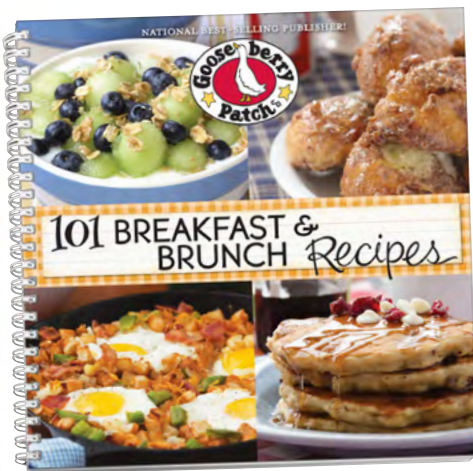
Chocolate-Bacon Cupcakes

12 slices bacon
2 c. all-purpose flour
3/4 c. plus 1 T. baking
cocoa, divided
2 c. sugar
1 t. baking powder
2 t. baking soda
1/2 t. salt

2 eggs, beaten
1 c. strong brewed coffee,
cooled
1 c. buttermilk
1/2 c. oil
Garnish: 16-oz. container
chocolate frosting

Cook bacon until crisp in a skillet over medium heat. Drain bacon; crumble and set aside. In a large bowl, stir together flour, 3/4 cup baking cocoa, sugar, baking powder, baking soda and salt. Make a well in the center; add eggs, coffee, buttermilk and oil. Stir just until blended; mix in 3/4 of bacon. Spoon batter into paper-lined muffin cups, filling 2/3 full. Bake at 375 degrees for 20 to 25 minutes, until tops spring back when lightly pressed. Set muffin tin on a wire rack to cool. Frost cupcakes; sprinkle with remaining bacon and dust with remaining cocoa. Makes 2 dozen.

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